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SERVING MANY

Food news for food managers in industrial plants, restaurants, hotels, and hospitals

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PLANNING DESSERTS TO MEET THE RATIONS

Industrial feeding establishments now have the most limited supplies of sugars and fats that they have had at any period during the war. Planning desserts, that will appeal to workers and come within the rationed allowances of sugar and fats is indeed difficult. The outlook for increased supplies of these products is not encouraging, and industrial feeding managers should be prepared to cope with short rations for many months to come.

Why Are Fats and Sugars in Short Supply?

Supplies of fats and sugar for civilians are at the lowest level in many years and no relief is expected until the late spring or summer of 1946. Civilian consumption of fats and oils in 1945 is expected to be about 40 pounds per capita, as compared with an estimated 45 pounds consumed during 1944. The reasons for the short supplies of fats and oils may be summarized as follows:

Carry-over stocks of fats and oils, especially lard, were very low.

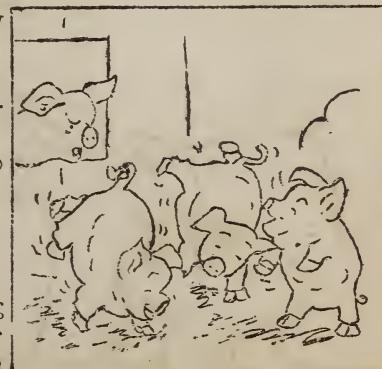
Lard production has decreased.

Imports of fats and oils have been reduced because of wartime conditions.

Exports to liberated countries are expected to be larger this year than during 1944.

Military demands have increased.

The 1945 outlook for sugar is no more encouraging than the forecast for fats. Low stocks, smaller shipments from Cuba, and increased war demands have resulted in a decrease in the 1945 civilian supply of more than 1 million tons under that of last year. This means that the industrial cafeteria manager will receive about 40 percent less sugar than he was allowed in 1944.



Should Desserts be Included on the Special Lunch?

In view of the short rations of fats and sugar, many industrial feeding managers may wonder if they should continue to serve desserts on the special lunch. This raises the question, "How important are desserts in the worker's lunch?"

The answer to that question is that dessert makes an important contribution to the energy value of the worker's lunch. An adequate lunch for an industrial worker should provide one-third or more of his daily energy requirements or at least 1,000 calories. The following meal pattern shows that the dessert may contribute 1/5 or more of the total energy value of a meal.

<u>Food</u>	<u>Average Caloric Value</u>
Meat, fish, poultry, or meat alternates.	200
Potato or cereal dish.	150
Hot vegetables or salad.	80
Bread and butter or fortified margarine.	200
One-half pint of milk.	170
Dessert.	<u>200 or more</u>
Total calories	1,000

A mid-shift meal that includes no dessert is likely to fall short of being adequate in caloric value.

Use Plentiful Peaches for Desserts

One way of stretching rationed fats and sugar is to use fresh fruits in season for desserts. This month peaches will be available and industrial feeding managers should serve them frequently.

Fresh peaches may be served in a variety of ways. For example, whole, sliced, or in a fruit cup combined with blackberries, pineapple, oranges, or grapefruit. They may be stewed and sweetened with cane or corn syrup, using all sirup, or part sirup and part sugar.



Peaches may be used in pastry desserts to save processed food ration points. Fresh peach pie, peach cobbler, peach turn-overs, and peach shortcake are popular desserts. Some ways to save fat in these desserts are: Use a latticed crust to top peach pie, and cut out shapes of pastry, bake them separately, and use them to top cooked peaches for wartime cobbler.

Budget Rationed Foods Used in Desserts:
In order to continue serving desserts on reduced fat and sugar rations, the indus-

trial feeding manager must budget his rations carefully. The first step is to estimate the amount of rationed foods that can be used for desserts. The available amount of sugar may be allocated in the following manner.

	Pounds
Total sugar ration per week.	180
Less amount used for sweetening beverages and other foods.	50
Amount available for desserts.	130

A similar estimate may be made for fats. When the quantities of sugar and fats that are available for use in desserts have been estimated, these amounts should be used as a guide in planning desserts.

Check Your Dessert Formulas

Dessert recipes should be checked for their fat and sugar content. Those which are economical in the use of rationed foods should be selected. The following table shows the fat and sugar content of some common dessert recipes. The industrial cafeteria manager may make a similar table of the fat and sugar content of his own recipes. This will help him to adjust the week's menu in line with available fats and sugar.

Fat and Sugar Content of Common Desserts

<u>D e s s e r t</u>	Amounts for 100 portions			
	Calories Per Portion	F a t Pounds	Sugar Pints	Sugar Pounds
Plain cake with frosting.	250	1.5	18	7.8
Plain cake without frosting	200	1.5	.18	3.8
Devil's food cake with frosting	250	1.5	.18	4.2
Gingerbread.	200	1.6	.19	1.4
Fruit pie, double crust.	400	3.2	38	3.7
Cream pie, single crust.	300	1.6	.19	3.0
Cornstarch pudding	200	-	-	3.0
Bread pudding	200	-	-	3.0
Fruit gelatin(sweetened)	100	-	-	-
Fresh fruit, stewed.	100	-	-	3.0
Fresh fruit, raw	50-100			0 to 2.0

Iced cake requires much more sugar than uniced cake. The amount of sugar used in the icing would be enough to use in a pudding or would be sufficient to sweeten fresh fruit. Likewise, the fat used in a double-crusted fruit pie would be enough to make crusts for one cream-filled and one open-faced fruit pie.

Stretch Your Sugar Ration

The quantity of sugar in many recipes may be reduced by use of sugar substitutes. Corn and cane sirup and honey may be used in baked products to replace part of the sugar in the recipe. Directions for using sugar substitutes and other ways of saving sugar may be found in the publication "Saving Sugar in Industrial Feeding."^{1/}

^{1/}This publication available without charge from the U. S. Department of Agriculture, Office of Supply (CCC), 5 South Wabash Avenue, Chicago 3, Illinois.

Some cakes and puddings may be made from prepared cake mixes and pudding powders. However, the allotment of sugar and fats used in the manufacture of these products has also been restricted, so the supply is limited.

Use Fats Sparingly

Unfortunately, there are no substitutes for fats. Usually it is not satisfactory to decrease fat in a recipe because a product of inferior quality may result. Therefore, either fewer products containing fats should be prepared, or recipes that use a relatively small amount of fats should be selected.



Save Fats and Turn Them In

Close cooperation of chefs and pot washers can save many pounds of fat from going into garbage cans and down sink drains. Remember, however, that meat drippings and excess fats are worth more than the salvage value if they are used in place of new fats. Suggestions for the care and use of fats were given in the March, 1945 issue of "Serving Many."

Here are some suggestions for saving fats and sugar in the preparation of baked products. They may serve to remind bake shop employees of the importance of conserving these rationed materials.

POST THESE RULES IN YOUR BAKE SHOP:

Conserve Fat and Sugar in Baked Products

1. Use standardized recipes and follow them carefully.
2. Weigh all materials accurately.
3. Remove all shortening from the original container.
4. Scrape out mixing bowls thoroughly.
5. Roll pie crust to a uniform thickness.
6. Re-use pie dough trimmings as soon as possible.
7. Use one-crust pies often. Make latticed topped or open-faced fruit pies instead of two-crust pies.
8. Use only enough pan grease to prevent sticking.
9. Make sheet cakes instead of layer cakes.
10. Ice only the tops of cakes.

FROZEN VEGETABLE PACK GROWS

Although the gain in vegetables sold fresh far exceeds the gain in frozen vegetables commercially in the past 5 years, here are the most recent figures on the U.S. frozen vegetable pack: in 1943, 207,871,000 pounds and in 1944, 234,335,000 pounds.

Western states led the increase with a gain of 18 percent, East and South by 10 percent and Midwest shows a loss of 5 percent. Cauliflower, with a gain of 92 percent stood at the top of the list, lima beans and broccoli second with a gain of 41 percent. Retail cartons were used for 44 percent of the 1944 pack. The 12-ounce carton was the most popular size retail pack.



1

- Cheese fondue
Fresh green beans
Carrot and peanut salad
Whole-wheat rolls with butter or
fortified margarine
Plain cake with marmalade frosting 2/
Milk

2

- Veal chow mein
Boiled rice
Garden lettuce salad
Whole-wheat bread with butter or
fortified margarine
Fresh peach pie
Milk

3

- Salad plate:
Cottage cheese
Fresh fruit salad
Celery curls
Peanut butter muffins with butter
or fortified margarine
Chocolate-nut pudding
Milk

4

- Veal loaf with gravy
Mashed potatoes
Fresh beets and greens
Enriched bread with butter or for-
tified margarine
Fresh sliced peaches
Beverage

2/ Recipe is in "Saving Sugar in In-
dustrial Feeding," Page 6.

5

- Scalloped fish
Parsleyed new potatoes
Sliced tomato salad
Whole-wheat bread with butter or
fortified margarine
Fruit gelatine
Beverage

6

- Creole lima beans
Buttered carrot strips
Mixed green salad
Whole-wheat bread with butter or
fortified margarine
Baked custard
Milk

7

- Roast shoulder of lamb with dressing
Browned new potatoes
Cabbage and carrot salad
Enriched bread with butter or
fortified margarine
Fresh peaches
Milk

8

- Vegetable plate:
Hard-cooked egg salad
Corn-on-the-cob
Buttered green beans
Sweet pickle
Whole-wheat bread with butter or
fortified margarine
Fresh blackberry pie
Milk

9

- Frankfurters
Potato salad
Summer squash
Enriched rolls with butter or
fortified margarine
Fresh peach cobbler
Milk

10

- Fish loaf with tomato sauce
New potatoes in jackets
Green peas
Enriched bread with butter or
fortified margarine
Fresh fruit cup
Milk

11

Braised liver
 Scalloped potatoes
 Fresh greens
 Whole-wheat bread with butter or
 fortified margarine
 Lemon chiffon pudding
 Beverage

12

Scrambled eggs
 Baked potato
 Sliced cucumber and tomato salad
 Enriched rolls with butter or for-
 tified margarine
 Crumb pudding 3/
 Beverage

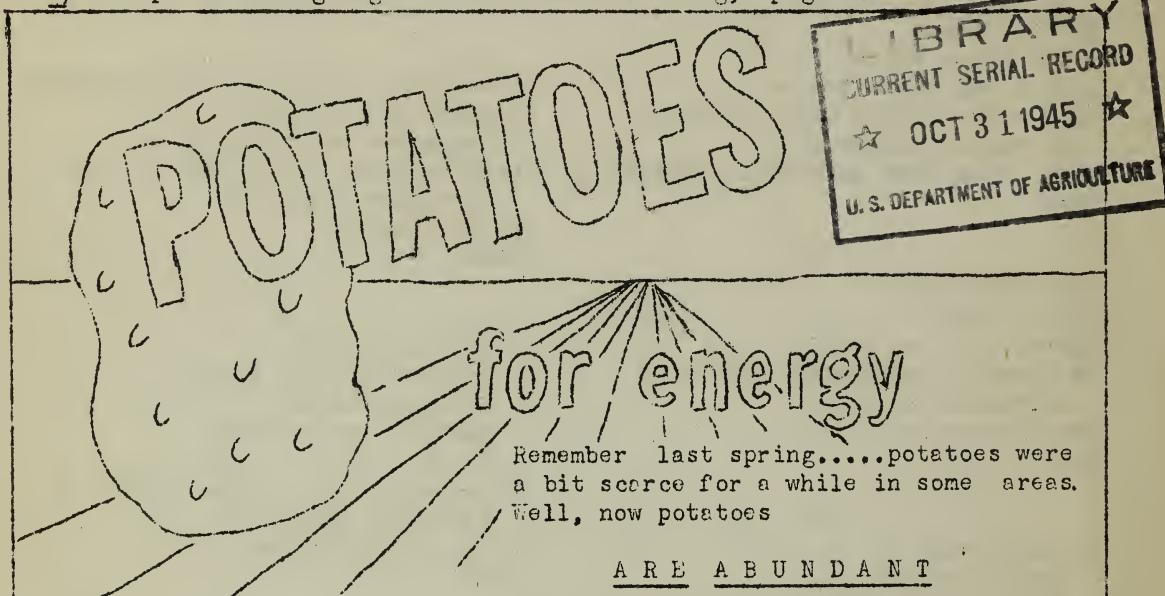
13

Salad plate:
 Sliced luncheon loaf
 Kidney bean salad
 Sliced tomatoes
 Graham muffins with butter or
 fortified margarine
 Gingerbread
 Milk

14

Chicken fricassee with noodles
 Fresh buttered carrots
 Endive with French dressing
 Whole-wheat bread with butter
 or fortified margarine
 Raspberry sherbet
 Beverage

3/ Recipe in Saving Sugar in Industrial Feeding," page 4.



Remember last spring.....potatoes were
 a bit scarce for a while in some areas.
 Well, now potatoes

A R E A B U N D A N T

Of immediate concern is the current new crop from the intermediate pro-
 ducing states. This must be consumed to prevent loss of a valuable
 energy food because intermediate crop potatoes do not store well.

Potatoes...in Group 3 of the Basic Seven foods...are a good source of
 certain vitamins and minerals. New potatoes are richer in vitamin C
 than those that have been stored for a few months.

With more than 200 ways in which to prepare potatoes...eater-outers and
 patrons of industrial cafeterias...need never tire, and will derive
 great nutritional benefit...from their continuous use.

SPEED UP WITH SPUDS!